

## #05 Pils/pszeniczne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **9.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	28
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Fuggles	20 g	30 min	5 %
Aroma (end of boil)	Fuggles	20 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	5.75 g	---